AE(M)R 60” RANGES

Quality ★ Performance ★ Service

Available with 4 up to 10 burners, 2 up to 3 griddles or 2 raised griddles and 2 oven to fit every operation, the Asber AER/AEMR Ranges are built for durability and engineered with safety in mind.

In addition to its all-stainless steel construction, oven floor and door have ceramic finish for higher durability while providing a sleek look. The AER/AERM 60” series has a powerful capacity of 30,000 BTU per burner, 23,000 BTU per griddle and 30,000 total BTU in oven. Thus, form and function fit for the most demanding kitchens.

STANDARD FEATURES

- All non-ferrous stainless steel construction: interior, exterior, front, sides, landing ledge, control valves and kick plate.
- Heavy gauge welded front frame.
- 6” legs with adjustable steel legs.
- Stainless steel high shelf with backguard riser.
- One stainless steel non-clog standing pilot for each burner for instant ignition.
- Optimum heat distribution in oven with heavy duty angled radiants.
- Heavy duty 12”x 12” cast iron top grates, removable for easy cleaning.
- Cast in grease trough allows excess fat to flow, minimizing excessive flare up.
- Heavy duty 3/4” Griddle for models (G24 & G36).

OPTIONS & ACCESSORIES

- Specify gas and elevation if over 2,000ft. (610m.).
- NG models include transformation kit for LPG.
- 5” Casters.
- Additional racks for oven
- Extended overshel for salamander

WARRANTY

Continental USA & Canada:
- One year: Labor and parts warranty.
- International: One year parts only.
**GAS PRESSURE:** 5.0” W.C. for natural gas or 10.0” W.C. for propane gas. A pressure regulator sized for this unit is included, to be installed at time of connection.

**GAS CONNECTION:** Gas line must be 3/4” or larger, same if flexible connectors are used.

**VENTILATION:** An adequate ventilation system is required for commercial cooking equipment. Request more info @ NationalFire Protection Association, www.NFPA.org

**CLEARANCE:** 6” rear & sides for combustible.

0” rear & sides for non-combustible.

**NOTE:**
Due to continued development to ensure best possible performance, these specifications are subject to change without prior notice.

**TECHNICAL SPECIFICATIONS**

<table>
<thead>
<tr>
<th>MODEL</th>
<th>N° BURNERS</th>
<th>BTU/ BURNER</th>
<th>BTU/ OVEN BURNER(S)</th>
<th>TOTAL BTU</th>
<th>DIMENSIONS (LENGHT - DEPTH - HEIGHT)</th>
<th>SHIPPING (LBS</th>
<th>CU. FT)</th>
</tr>
</thead>
<tbody>
<tr>
<td>AER-2-B10-60</td>
<td>10 + 2 Oven</td>
<td>30,000</td>
<td>30,000</td>
<td>360,000</td>
<td>60” 32-3/8” 35”</td>
<td>701</td>
<td>54</td>
</tr>
<tr>
<td>AEMR-2-G24-B6-60H</td>
<td>6 + 2 Griddle + 2 Oven</td>
<td>30,000 / 23,000</td>
<td>30,000</td>
<td>286,000</td>
<td>60” 32-3/8” 35”</td>
<td>708</td>
<td>54</td>
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<tr>
<td>AEMR-2-G36-B4-60H</td>
<td>4 + 3 Griddle + 2 Oven</td>
<td>30,000 / 23,000</td>
<td>30,000</td>
<td>249,000</td>
<td>60” 32-3/8” 35”</td>
<td>877</td>
<td>54</td>
</tr>
<tr>
<td>AEMR-2-RG24-B6-60H</td>
<td>6 + 2 Raised Griddle + 2 Oven</td>
<td>30,000 / 23,000</td>
<td>30,000</td>
<td>286,000</td>
<td>60” 32-3/8” 41”</td>
<td>779</td>
<td>62</td>
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* RG: Raised Griddle